



Tinpot Hut 2022 Marlborough Pinot Noir

WINEMAKER

Fiona Turner

COLOUR

Ruby red with a purple hue

AROMA

Intense aromas of black cherry, blackberry & plum mingle with a hint of redcurrant. Savoury mushroom & toasty oak characters complete the attractive nose.

PALATE

Classic black cherry notes dominate the palate & are supported by hints of bramble, reflecting the aromatics. Structurally the tannins are soft silky. Well-balanced acidity ensures good length & weight.

CELLARING AND FOOD PAIRING

Perfect for drinking after release, this Pinot Noir will be at its best over the next 3 to 5 years. Match with lamb, duck & venison dishes, or with firm cheeses.

VINTAGE

The 2022 growing season was characterised by La Nina conditions. Warm flowering conditions and regular rainfall during berry sizing meant rigorous canopy & yield management was crucial to bring the vines and yields into balance, producing fruit of exceptional character

VINIFICATION

Sourced from the home vineyard in Blind River, 3 clones of Pinot Noir were picked at optimum ripeness & carefully transported to the winery for de-stemming & chilling. Each vineyard parcel was kept separate in small open top fermenters & cold-soaked to extract maximum flavor & colour stability. Fermentation using native yeast strains began & the must was hand plunged up to 4 times daily & was pressed off to a mixture of new & used French oak & stainless-steel tanks. Each batch went through malolactic fermentation & was aged on lees before being blended, stabilised, lightly egg white fined & prepared for bottling.

WINE ANALYSIS

Alcohol 13.0% | TA 5.3 g/L | pH 3.73 | RS <1.0 g/L

SUSTAINABILITY



Tinpot Hut is proud to display the Sustainable Winegrowing logo on all our wines - practices that protect the environment while efficiently and economically producing premium grapes & wine.

ACCOLADES

91 Points & 4.5 stars – Wine Orbit, November 2024



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